

THE FARMER & GARDENER.

PUBLISHED EVERY TUESDAY BY THE PROPRIETORS, SINCLAIR & MOORE, AND ROBERT SINCLAIR, JR.—EDITED BY E. F. ROBERTS.

No. 40.

BALTIMORE, MD. FEBRUARY 2, 1836.

Vol. II

THIS publication is the successor of the late **AMERICAN FARMER**,

and is published at the office, on the west side of Light, near Pratt street, at FIVE DOLLARS per annum, payable in advance. All subscribers who pay in advance, will be entitled to 50 cents worth of any kinds of seeds, which will be delivered, or sent, to their order.

American Farmer Establishment.

BALTIMORE: TUESDAY, FEB. 2, 1836.

The account which will be found in another column, of the *Alderney cow*, will be read with deep concern by all who take an interest in the pursuits of agriculture.

DR. NORTON AND HIS PROCESS OF MAKING WINE.

We alluded some weeks since to a bottle of very excellent domestic wine that we had been presented with, which had been made by Dr. Daniel N. Norton, of Richmond, Virginia, from a seedling grape bearing his own name. In that notice we expressed a wish that the Dr. would favor us with his manner of making his wine, and we have the pleasure of publishing in this day's paper the desired information. We feel assured it will be an acceptable treat to most of our readers; for from the high reputation the doctor's wine bears, his plan of converting the grape into liquor, will be readily sought after, by all who may be fortunate enough to have vineyards, or even a few good bearing vines. There is, perhaps, no gentleman in our country who has paid more attention to the subject than he has, and sure we are, there is not one who entered into the culture with more zeal, or with a mind more highly imbued with scientific acquirements. Under such auspices, it is not to be wondered at that he has succeeded, when hundreds of others have failed. He entered the arena with a spirit of perseverance which nothing could repress, and with a mind enlightened and ready to take advantage of every unfolding circumstance, so that the conquests he has made are but the necessary results of the combination of those unerring laws of nature and of art, which, when united, add so much strength to human exertion, and render the acquisitions of man at once easy and certain.

Dr. Norton has, we learn, prepared a small work for publication on the *management* of the vineyard and fabrication of wine, which may be comprised in 150 octavo pages. It treats also of

wines to be made from other fruits, and is adapted to the use of the scientific, as well as to the understanding of the plainest man in the community. As our country bids fair to become a vine-growing one, we think the publication of this work will be looked for with deep interest. The practical knowledge possessed by Dr. Norton on this particular branch of husbandry and the arts, his indomitable ardor in the walks of agriculture, and his peculiar fitness to prepare such a work, will lend no little aid in warming up the public curiosity to a state of excitement for the book, which we hope will be soon forthcoming; and we think we can promise him, in advance of its publication, that it will meet a ready market and anxious purchasers.

The subjoined paragraph is so full of instruction, so replete with the cause of hope for those who may have worn-out their land, that we give it place with no ordinary feelings of pleasure.—Here is a bed of white sand of an acre in extent, which by the application of nothing but fish, at a cost of about \$9 per annum, for the catching, is made to produce in a few years a crop of 400 bushels of apples and 2 tons of millet hay, equal in fact, in yield, to the very best land in the country, whether it be the Genesee Flats of New York, or the far famed prairies of the west. Why then, after such results, should the holder of soils originally good, or even *kind*, look upon his exhausted fields in despair? Should not this example animate him with hope, and fill him with ambition to excel his eastern brother in generous enterprise? Should he not feel his pride touched?—We think he should; for certainly, if so barren a body as white sand can be thus made productive by the application of a few loads of animal manure annually, there is no spot within the region of the Atlantic states that may not be made even more productive than it originally was, in the course of a very few years of proper culture.—Surely there is no excuse for those bordering on, or living contiguous to, the tide waters of those states in which there are so many fields of exhausted lands. The depositions of marl, and testaceous bodies, on the shores, the inexhaustible supplies of oysters and fish in the rivers and creeks, the periodical washing up of sea-weeds, all offer such countless resources to the farmer

of enterprise and industry, that no apology longer remains for a poor farm. He that so wills it, with the use of a clover lay, or a crop of buckwheat turned in, to form a kind of *pabulum* for the calcareous substances before referred to, or for lime, which can be had in almost every location of our country,—we say, he that so wills it, may improve his estate, and at a cost quite within his pecuniary competency, whatever his means may be.

[From the Providence Journal.]

AN EXUBERANT ORCHARD.

Towards the close of last summer we visited several times the orchard of Mr. Thomas Greene, of Pawtuxet, as one of the most beautiful exhibitions of fructification we have ever beheld.—Most of the trees were so laden with apples of the fairest quality as to require a prop under each limb, and some of them were so entirely curtained with fruit as to resemble a heap of apples resting upon columns. The orchard stood upon about an acre of ground, and contained thirty-five trees. Eight of these trees were small, from which, we have since been informed by Mr. Greene, he gathered only from a bushel to a bushel and a half to a tree. From three of the other trees he gathered 27 bushels each. The whole product of the orchard was a little over 400 bushels, out of which, after having dried 12 bushels, he made 12 barrels of cider, and sold 60 bushels of fall apples, Mr. Greene informs us he has 220 bushels of winter apples in his cellar. During the summer he also took two tons of millet hay from the same acre of land. But what is the most remarkable fact in the history of this orchard is, as we are assured by Mr. Greene and some of his neighbors, that when the land upon which this orchard stands came into his possession, it was an unproductive, drifting sand flat, upon which there was no vegetation except such bushes as had been planted upon it by his father to prevent the wind from blowing the sand about. Outside of the orchard fence the land is still a naked white sand. But this sterile waste has been brought to its present state of almost unexampled fertility, solely by the application of fish as a manure. Mr. Greene says he ploughs in about 45 barrels of fish per year, costing generally from eight to nine dollars, and that if he should omit this application of manure for a few years, the soil, which is now of a dark yellow color, would doubtless bleach out again to the quality of white sand, and become unproductive as ever. So much will good husbandry do towards causing "the desert to blossom like the rose."

Governor Morehead, of Kentucky, has recently been presented with a fat ox weighing 3,000 lbs. We would have been better satisfied had the breed been stated.

WORK FOR FEBRUARY.

ON THE FARM.

Though February is the shortest month in the calendar, it is still the most dreary and tedious, and generally speaking, the coldest month in the year. Once in every five years, by the common consent of its sisters, it assumes airs to itself, and as if not content with inflicting its rigors upon humanity during eight and twenty days, of ordinary despotism, like a thorough paced monopolist, it seizes upon the vagrant day, made up out of the surplus time of the four preceding years, and appropriating it to itself, prolongs its icy power and glories in the tyranny of even a single day.—But dreary, and tedious and icy, as it may be, it is a month in which the judicious and industrious farmer may do much to promote his success the approaching season, and give security to the products of his labor.

If he has new fences to make, or old ones to repair, and has not yet felled his *posts* and *rails*, he should lose no further time, but send his force into the woods, and cease not until his piles of morticed posts and dressed rails, admonish him that more than a sufficient number of each have been provided. The ends of the posts intended to go into the earth must be charred sufficiently long to allow three or four inches of the burnt part to be above ground; the rails and posts should be bark-ed, and when the fence is set up, both should be whitewashed, with a wash highly saturated with salt and alum, taking good care not to spare that part of the rail within the mortice. This will alike prevent dry rot and preserve the wood from the ravages of its natural enemy, the worm.

Your fences, out-houses, barns, stables, cow sheds and all other buildings on your farms, must be thoroughly examined, and if needed, repaired; proper attention to these duties now, will save you much time and labor at a more advanced period of the year, when you cannot without great inconvenience give them either the one or the other.

Look to your work horses, mules, and oxen, and see that they be not neglected. Let the curry-comb, brush, and wisp of straw, do ample justice to their hides; if these be faithfully administered much less provender will answer, though in no case should you give them stinted allowances: good beds for them to recline on at night, will not only contribute to their general comfort, but will promote their capacity for taking on fat, and consequently of improving their strength and power of enduring labor. You should recollect that by pushing your working cattle a little now, they will be in fine condition in the spring to

meet the new demands that will be made upon them, and then, instead of looking at your beasts of labor with an averted eye and in shame, you may cast upon them the look of ambition and pride—of that ambition and that pride, which a consciousness of its being the offspring of an enlarged humanity, renders acceptable alike in the sight of God and man.

To your *milk cows*, we would fain, once more direct your attention. Many of them will this month give birth to calves, and, if our previous admonitions have not had the desired effect, let us conjure you by the calls of humanity,—and by that too often stronger appeal—interest, to delay no longer in providing all, and especially those that may be in the situation we describe, with warm comfortable beds at night, and generous feeds of roots boiled or steamed, with an admixture of either rye or corn meal, three times a day. Those of your cows that are in calf, as they approach the period of parturition, must be provided with separate apartments, where they will each have plenty of room, and can be protected from the obtrusion of the other stock. If well fed at this crisis in their affairs, and provided with good bedding and other attention be paid them, little fear need be apprehended of a safe delivery in the hour of their travail, as *nature*, ever attentive to the claims upon her, will alone, nine cases out of ten, bring the invalids through their troubles. For two or three weeks before each cow's calving, her feeding should be full and generous, and the usual warm drinks on calving must be freely administered.

If you have any heifers carrying their first calf, let them be placed in stalls at night, so that they may be curried, brushed and otherwise handled, and thus rendered familiar to the human touch; they will be thus made much less difficult to be broken to the pail. Indeed, if proper pains be taken, all the breaking may be performed before they come to the pail. Let the person who has charge of their feeding, after giving them their allowances, take his curry-comb and proceed gently to work, patting the animal on the neck with one hand as he applies the comb with the other, using soothing words to her as he does so; and after he has thus passed over her neck, body, and legs, with the comb, let him take a brush, or wisp of straw, and apply it, whichever it may be, freely; when he has concluded these operations, let him insert his hand upon the heifer's udder, using at the moment some cheering words; if she bear that, then let him gently press first one *teat* and then another, until he has passed over the whole. If she bear this well, don't tax her patience too

much by prolonging it, but on ceasing say something flattering and in a soothing tone to her.—Should she kick, however, a harsh tone and prompt chiding must be adopted. With respect to the treatment of the heifer after calving, it should be similar to that pursued towards the other cows. *But if you would have her a deep milker*, you must keep the calf away from her after the third day, give her *plenty of warm succulent messes*, at least three times a day, always taking a portion of the milk away from her before you turn her into her calf, which should be done thrice a day; thus, between the milk-maid and the calf, the young mother will be stripped, a thing as necessary to increase her habit of secreting milk, as the keeping the calf from her is to the swelling and giving volume and capacity to the milk vessels, and the consequent distension of the udder: without all of which, she never can be a deep milker.

The *sheep* must now be generously taken care of. In addition to their usual allowance of fodder or hay, they should receive a half a gill of corn meal a head, together with a portion of turnips or potatoes.

The *breeding sows*, *shoats* and *pigs*, must be attended to; their pens must be kept clean and warmly bedded, and they receive good allowances of feed: boiled roots and meal of some kind or other.

The horses, mules, oxen, cows and sheep should be *salted* twice a week: and in troughs to be placed in the barn yard, where, in dry weather and fine days, they should be turned; let there be large lumps of chalk placed, to which they may resort at their pleasure—and in their feeding troughs, in one end of them, there should be constantly kept a mixture of tar and sulphur.

If your corn be not all shelled, it is time that you were bestirring yourself to that end. And here it seems proper to ask you: have you provided yourself with a vertical iron wheeled corn sheller?—one of those potent little fellows, that will shell you out 20 bushels an hour—if you have not, get one and practice economy; for he that saves time gains money. We are desirous to get the corn off the ears, because we hold it bad economy to feed in the ear; indeed, we consider it wasteful to feed grain in any other form than that of *meal*—and because the cobs if crushed, will make a food fully two-thirds as nutritious as the corn itself.

Your *orchard* should claim your attention.—Look through it and wherever you find moss growing, whether it be on the trunk or on a limb, it must be rubbed off. It may be done with a

coarse cloth or *hard brush*—the latter best; and let the parts where this excrescence grows be scraped and washed with soft soap—apply the soap with a white wash brush. If all your trees, whether affected with moss or not, were rubbed and washed with soap, you will recognize the good done them next spring, in the renewed vigor of the bark and exemption of the trees from vermin. As to pruning, the less of that that is done the better. Such limbs or branches as from injury may be *dead*, should of course be taken off with a sharp saw, and the face of the wound smoothed off with a well set drawing knife. All wounds thus made, should be immediately covered with the following composition:

Take 1 quart of tar, quarter pound of bees wax, $\frac{1}{4}$ lb. of rosin, 2 oz. of sulphur, and 1 lb. of pulverized plaster of paris; the tar, bees wax, rosin, and sulphur, to be melted and well incorporated over a slow fire, and then to be thoroughly mixed with the plaster of paris.

This mixture is to be put on with a painter's brush so as to cover the entire surface of the wound. Two or three coats will do no injury.

These recommendations apply alike to your apple, pear and peach, and plum trees, generally.

Get all your ploughs, hoes, spades and other tools and implements of husbandry ready, so that when the spring opens and the season for using them arrives, you may not have to delay your farm operations for the want of them. Recollect this—you should always be ahead of your work.

IN THE KITCHEN GARDEN.

Sow Cauliflower seed in a hot bed protected by glass lights.

The cabbage plants which were sown last month should be thinned out, and the drawn plants be transplanted in another hot bed, at the distance of three or four inches apart.

The sooner you sow your cabbage seed the better. Sow in a hot bed and by the time the frost is out of the ground, you will have plants fit to put out, and thus secure yourself an early supply of this most excellent vegetable.

You may sow towards the latter end of this month on a *warm* and well protected border, some celery seed for an early supply. Prepare the bed by digging it deeply, manuring well and pulverizing *finely*. After you have thus prepared your bed, rake off into the alley about $\frac{1}{4}$ inch in depth of the top, sow your seed and take a spade and cover the seed with the earth you had drawn into the alley.

Sow radish, spinach, lettuce, carrots, parsnips, beets, parsley seed, and any other garden seeds that you may desire to push forward; but you

must take care that no pains be spared to protect them from the frost.

Towards the end of this month you should prune your grape-vines, unless the weather be very severe, in which case it may be delayed a week; but in no event beyond the first week in March.

IN THE FLOWER GARDEN.

In the latter part of this month, if the weather should be mild and dry, you may sow many sorts of hardy annual flower seeds in warm borders, such as larkspur, flos adonis, scarlet pea, dwarf poppy, nigella and flowers of the character of these.

Most shrubs should be pruned towards the end of this month: those which bear their flowers on the wood made last season, will of course be pruned with great care. Climbing shrubs must also be pruned, as honey suckles of all kinds.—Hardy roses which were not pruned in November, must now undergo the process. Shrubs may be transplanted as soon as the state of the ground will admit of it; but if the earth remains frozen, it will be better to defer it to the next month, as the roots thus disturbed and placed in frozen earth would likely be killed.

The following we extract from a communication in the *Tennessee Farmer*, being in part the results of certain experiments made by one of the agricultural correspondents of that paper. While we insert it with pleasure, we feel constrained to express our regret that more farmers do not report the result of their own experience, for however, necessary the study and application of the great principles of husbandry are to the successful culture of the earth, the knowledge of the peculiar modes of carrying them into practice, as severally pursued, is equally so. By this means we are enabled to arrive at just conclusions as to the merits of each, and thus enlightened, to settle down upon that which is best adapted to economise time and labor.

[From the *Tennessee Farmer*.]

In the 6th No. of the *Farmer* are several queries on the subject of sowing and saving clover seed, and the preparation of clover land for a wheat crop; to which, I have not observed full answers. I have not succeeded well in raising clover seed, but presume my want of success was principally owing to waste in gathering—as to sowing, I think clean seed is to be preferred—because, it can be distributed more evenly over the ground; but if enough chaff is sown in calm weather, it will come well. Wheat grows better after clover than any other preparation of the land, I have experienced. The most approved method here is to turn in the Clover in July or August, harrow in September, and sow, and plough in the wheat, early in October. It is, however, a great saving of labor, and perhaps no loss of crop, to break up somewhat later, and sow and harrow in the grain,

without disturbing the sod. I have seen this plan recommended, as allowing time for the seed to ripen, when it is desired to renew the clover crop with the seed then turned in. I am rather of opinion, also that on the latter plan we might sow wheat earlier than usual, and thereby avoid the rust, which in some seasons is very destructive to the crops before ripening, and it may be worthy of inquiry, with us, whether Hessian flies are less numerous in clover land than other—or whether the clover or its roots may not afford nourishment for them, by which they are earlier at maturity, and cease their depredations before the wheat gets up to admit a deposit for their eggs—or, may it not be, that the kind of nourishment supplied by clover to the young wheat is so favorable to its growth, that the wounds inflicted by insects are soon healed, and produce but little injury.

I have not been successful, except in one instance, in renewing my clover crop without a new sowing—that instance. I will detail to you, in the hope that it may lead to some discovery of some of the causes of my former failures.—Having a field of good clover, from which two or three crops of hay and some seed had been taken, I had determined to let it grow up last year, and, (what I have never yet done) turn in a full crop for a wheat fallow, but in the winter I discovered a large proportion of the clover root thrown out by the frost, and lying on the surface of the ground; I then concluded to break up for a corn crop, which was done in February, and before planting, the heavy harrow was passed over it—which was certainly better than one ploughing of the corn, of which I made a good crop with two ploughings and one harrowing with the small harrow—not satisfied to give up my clover, and having but little seed to sow, and suspecting that the seed turned in was covered too deep for vegetation, I got the ground broke up (with large ploughs) in January last, as deep as it was the preceding winter, and before the wet weather (which set in the last of January) ceased, so as to admit of sowing oats, being some time in March, my ground was green with young clover—a good deal of which, however, was killed by harrowing in the oats, and the dry frosty weather which succeeded, yet the most of the ground is now well set—the oat crop is good, but I have no doubt would have been better had the oats been lightly ploughed in, and could the sowing have been performed in February, the clover would also have been much more regular.

G. H.

DR. NORTON'S METHOD OF MAKING WINE.

Magnolia, near Richmond, Jan. 18th, 1836.

Dear Sir—The highly flattering notice you have taken of my wine, in the 34 No. of the *Farmer and Gardener*, has but this moment met my eye; and I hasten to give you the information you require respecting its fabrication. The fruit produced by Norton's Virginia seedling vine, will usually ripen sufficiently for the press about the 15th or 20th of September—all which time, if the weather permits, they are gathered for the purpose of making wine, and as every berry matures perfectly at the same period and the grape is not subject to rot or any species of decay, they do not require the tedious manipulation, which is given to all other fruits before pressure, or rather before

the breaking of the skins, which alone is necessary to make wine of the highest grade. The fruit gathered, stem and all, is subjected to the action of a wooden roller, sufficiently heavy to crush the berry, without breaking the seeds.—This roller acts upon a layer of fruit 5 or 6 inches thick, spread in a large shallow square shaped box, one foot in height; and the roller is drawn backwards and forwards, by a bifurcated handle, and the fruit is occasionally turned over, until you find every berry mashed, so as to admit the efflux of the juice. Thus treated, the mass is thrown into a cask placed upright, with the head removed, and at such a distance from the floor or ground, as to permit your drawing off the must most conveniently—continue to add more and more fruit treated as above stated, until your cask is filled to within 2 feet of the top, then nail strips of wood across the inside of the cask at the distance of half an inch the one from the other, to prevent the rising of the murk to any great degree above that point—then cover over the cask with a blanket, to prevent the escape of the carbonic acid gas, the aroma, and other fugacious principles, which add to the flavour and strength of the wine—then watch the process carefully, and as soon as you find the murk or crust formed in the top of the cask, to sink in the smallest degree—draw off the liquor from the mass of skins, pulp and stems, as long as it will run tolerably clear—which put to itself in a cask, having previously burnt 8 or 10 inches of sulphur match as thick as the little finger in the same—let this cask filled to within 3 inches of the bung hole, have a situation in a cellar or other cool place, and continue to draw it from time to time into casks, matched in a slighter degree, than the first mentioned—this process may be repeated to advantage 2 or 3 times in the fall and once at midwinter—when suffer the wine to remain undisturbed to effect its maturity. Now let us return to the cask from which we have drawn the clear liquor—which is to be pressed as you would the pulp of apples, and treated as the liquid which spontaneously parted from the bruised fruit, except that it requires stronger matching and more frequent racking, to prevent its running into the acetous fermentation. The sulphureous taste and smell, however strong at first, will gradually disappear.—This last wine will be inferior to the first, both in flavour and strength.*

Your's, with sentiments of the highest respect,
DANL. NORBORNE NORTON.

*The bung hole of the casks are to be slightly closed until midwinter when they are to be driven tightly down—and a small vent hole made in the upper part of the cask which is to be opened for 8 or 10 minutes (on the return of the spring) every 5 or 6 days, and the same care continued until the cool weather sets in—after which time there will be no danger of the casks bursting from the accumulation of gas. D. N. N.

Silk.—We have been shown (says the Philadelphia Commercial Herald) a sample of Satin Vesting, entirely the growth and manufacture of Beaver county, Pa. which for beauty and goodness will compare with almost any thing of the kind imported.

GLEANINGS FROM ENGLISH WORKS.

THE ALDERNEY COW.

From the British Farmer's Magazine for September, 1835.

It is the opinion of those best informed upon agricultural matters, that the Jersey and the Alderney cow are precisely alike, both distinguished by the fine curved taper horn, the slender nose, the fine skin and the deer-like form, and both preserved in their purity by breeding in and in.

Quail, in his report, truly says, that "next to the possession of *praie* (sea weed for manure and firing) the treasure highest in a Jerseyman's estimation, is his cow." It is now as it was in Quail's time. The cow is the object of his chief attention; and his care and affection for it may be compared with those of a German for his horse.

It is true, says Quail, that in summer she must submit to be staked to the ground, but five or six times in the day, her station is shifted. In winter she is warmly housed by night, and fed with the precious *parsnip*; when she calves, she is regaled with toast, and with the nectar of the Island, cider—to which powdered ginger is added.

The high estimation in which the Jersey cow is held by its possessor is shewed by the Island legislature, which has preserved the purity of the breed by special enactments. An act was passed in the year 1789, by which the importation into Jersey, of cow, heifer, calf, or bull, is prohibited under the penalty of 200 livres, with the forfeiture of boat and tackle; and a fine of fifty livres is also imposed on every sailor on board who does not inform of the attempt. The animal too, is decreed to be immediately slaughtered and its flesh given to the poor.

The number of cows every where dotting the pastures of Jersey, add greatly to the beauty of the landscape; though when one passes near to them, the discovery that they are tethered, somewhat decreases the pleasure we have in seeing them. In apple orchards, however, in which the under grass crop is always used as cow pasture, it is necessary to tether the animal; and not only so, but to attach also the head to the feet, that the cow may be prevented from eating the apples, which she would be quite welcome to do, were it not that they might injure her.

All over England, the ALDERNEY cow, as it is generally called, is celebrated not only for its beauty, but for the richness of its milk and the excellence of the butter made from it. Extraordinary milkers, even among Jersey cows, are sometimes found. I have heard of three cows on one property yielding each from sixteen to eighteen quarts per day, during the months of May and June, and of thirty-six pounds of butter being made weekly from their milk. I have heard, indeed, of one cow yielding twenty-two quarts, but these are, of course, extreme cases. The general average produce from Jersey cows may be stated at ten quarts of milk per day, and seven pounds of butter per week. It is stated that in summer from nine to ten quarts produced one pound of butter, and that in winter, when a cow is parsnip-fed, the same quantity of butter may be obtained from seven quarts,—an extraordinary produce certainly. Two verges and a half, or somewhat better than an acre of good land, is considered sufficient for a cow's pasture. The

price of Jersey cows has considerably fallen during the last fifteen years. A good cow may now be purchased for £12—a prime milker will fetch £15, and the average may be stated from £8 to £10.

Guernsey.—In this Island the cows are universally tethered, as in Jersey, and are moved, watered, and milked, three times a day. From about the beginning of November, during the winter, parsnips and mangel wurtzel are given to the cows at night.

There are few points of Island jealousy carried farther than that which regards the breed of cows of Jersey and Guernsey. It is certain, however, that of late years, greater attention has been bestowed upon the breed of cattle in Guernsey, than in Jersey; and the law forbidding the importation of any foreign breed has been scrupulously acted upon. A Guernsey farmer would not, upon any account, admit a Jersey cow on his grounds. In England no difference between Guernsey and Jersey cows is understood, but the number of the latter exported being by far the greater, they are generally better known by the jobbers. The Guernsey cattle are considered larger than those of Jersey; and it appears from the evidence of the clerk of the market, that an ox has attained the weight of 1,500 lbs. Quail, in his report says, those of 1,200 lbs. or 60 score, appear not unfrequently. I am told that a Guernsey cow, when its birth is distinctly known, and when offered among those best able to judge, fetches a higher price than the Jersey cow. This may possibly be owing to the larger size; for there can be no doubt, that greater size, supposing all the other points equal, gives the animal an advantage.

The following is the description and standard of excellence of a Guernsey cow, transmitted to me by one well versed in those matters:—the points of excellence are, 1. *Pedigree* of the parents; yellow ears, tail, and good udder. 2. General appearance, color cream, light red, or both, mixed with white. 3. Handsome head, well horned, and bright and prominent eyes. 4. Deep barrel-shaped body. 5. Good hind-quarters and straight back. 6. Handsome legs and small bone. I believe, however, that this classification of points of excellence, is not rigidly adhered to. I have seen it stated of the Guernsey cows, young and old, that the general average is rather more than 365 lbs of butter in the year, being equal to one pound of butter, or eight quarts of milk in twenty-four hours.

Alderney.—In my rides I often paused and drew up my horse to look over the walls at the pretty little Alderney cows, whose beauty and qualities have so greatly distinguished their native island. My attention was particularly directed to some acknowledged as fine specimens; and to me they seemed well to deserve the praises that had been passed upon them. I found it, however, every where admitted, that there is but little distinction between the Alderney and the best specimens of the Jersey cow. The Guernsey cow, though also of the same breed, is, as I have observed, a larger animal, and in the opinion of many, finer, though certainly not more comely.

I had been told in the other islands, that the true Alderney breed, such as I should find it in the Alderney, is a black and white; but I did not

find that the people of Alderney adopted this criterion of purity of breed. Red and white, and brown and white, I found equally common, and the choicest specimens shown me, were white and reddish chocolate colors; but not with too great a preponderance of white. The Alderney people attend more to the short curved horns, than to the color, and it was stated to me by a gentleman who had paid great attention to the subject, that there is no indication of a true Alderney cow so certain, as prominent sparkling eyes; and in this the Alderney cow offers a strong contrast to other cows; for the eye of a cow is generally of a tranquil and sleepy expression.

Abridged—from English Channel Islands.

THE SILK CULTURE.

Extract from a letter from Dr. Thomas White, of Mount Pleasant, to a citizen of Steubenville, Ohio, dated

Mt. Pleasant, Dec. 13, 1835.

DEAR SIR—Your's of the 4th inst. came duly to hand: and in reply, I am happy to inform you that I have succeeded very well—and am fully convinced that the culture and manufacture of silk will, before long, become one of the most important pursuits that have ever claimed the attention of our citizens. In my view, there are three reasons why it should become so.

1st. It must, and will most inevitably, become a great source of wealth to all who turn their attention to it, especially to the farming part of the community, if they can be encouraged to engage in it. To them, it will be attended with but little expense to raise the cocoons—a female of an ordinary constitution will be able to tend from 30 to 45 thousand worms, which, if well fed and properly taken care of, will yield from ten to fifteen pounds of reeled silk, or from ten to fifteen bushels of cocoons, for which we will give them from \$4 to \$4 50 and \$5 per bushel according to quality; or manufacture them into goods, agreeably to order. Good cocoons will yield one pound of reeled silk per bushel; each pound will make 12 square yards of good substantial goods, worth from \$1 to \$1 50 per yard. Thus 30,000 worms will produce ten pounds of silk, or 120 yards of goods—and supposing it takes two thirds to pay for the manufacture, it will leave the producer forty yards of goods: and counting the labor at one dollar per week for five weeks, (which will be the time employed) will reduce the price of the silk goods to 12½ cts. per yard, or \$1 50 per pound. —Now I would ask you, and every farmer in our country, by what means can our females clothe themselves cheaper than by feeding silk worms? I know of none. It is only the business of five weeks for a female to provide herself with forty square yards of goods, worth more than one hundred and twenty yards of the best cotton goods she can find in the market—these are no visionary dreams; but practical facts founded upon experience. This season I raised enough for about three hundred yards of silk, which did not cost me more than 12½ cts. per yard to raise the cocoons, counting my labor at one dollar per day, and the labor of one hired female and my daughter each, at a dollar per week. It is the tedious process of manufacturing silk, that will, for a time, make it expensive—but this expense falls on the

manufacturer, not on the farmer or silk grower. As it respects the food for the worms, I am unable to see any great superiority that the Italian leaf has over our own native leaf. I am inclined to believe that the principal advantage the Italian has over the native, is, that they can be brought into use quicker, as they are much more thrifty in their growth than our native trees. I fed mine this season principally from the native tree, and expect to feed as many as one million next season from the same source: my grove of Italian trees being too young to yield much food. Our native tree of the middle size will produce food enough for 3000 worms, or a pound of silk per tree—each tree that a farmer may have, is worth more to him than two sheep.”

Steubenville Herald.

REVIEW OF CHEMISTRY.

Review of Chemistry applied to Agriculture. By JOHN ANTONY CHAPTAL, Count of Cantaloup, Peer of France, Member of the Institute, &c.

This work is laid before the American public as a more modern and perfect treatise of agricultural chemistry, being the results of the labors and studies of an eminent French chemist during many years' experience in such pursuits.—Sir Humphrey Davy's Lectures were published in 1813, and ten years afterwards, appeared the first edition of the present work; and, in 1829, a second edition, increased in several particulars.—Although almost entirely of a local character, there are, nevertheless, several points of interest to every agriculturist applicable to all countries; and some subjects, though often treated before, yet deserving renewed attention. The atmosphere and its influence on vegetation; the nature of soils, and their action; the nature of manures; the vegetable economy and laws relating to the physiology of plants; improvement of soil; succession of crops; treatises on the products of the farm; cultivation of the beet for sugar—are all particularly considered. One great merit is its simplicity and great plainness—the reduction of philosophical theory to simple truth.

Chemistry, as indeed the other sciences, have been too little regarded in connexion with the culture of the soil, and yet thousands are the errors which a better knowledge of what concerns the material on which we expend our labour, might be avoided by a better and closer attention to them. Seldom any thing but long experience, and this too often by the result of costly experiments, acquaint us with the nature of the soil, and what crops will best succeed on this or that land; or whether it be more or less favorable to the increase of some insect or deleterious parasitic plant, which effects the produce. We could wish that different notions respecting this subject existed, and a yet more general diffusion of the correct and modern system of husbandry. Nor do these remarks apply only to our agriculturists, in the common meaning of the term, but those who minister among the more delicate productions of the garden, would do well to make themselves acquainted with the secret laws which govern the subjects of their care. Invested with these, they may render the barren wilderness a garden, and, like some magician of old, command the rich treasures of the earth to come forth at their bidding.

Speaking of the nature of soils, our author remarks:

“In order that a plant should flourish in a soil, it is not always sufficient that the earths composing it are of the right kind, or suitably proportioned; it is necessary to unite other circumstances which are not always to be met with; for example, the arable soils which are based upon rocks, vary considerably in depth; and the thickness of the bed not only exerts an influence upon the powers of vegetation, but determines the kind of plant which can be cultivated upon it. The bed of earth ought to be from ten to twelve inches in depth for grain, and much more than that for clover, and saintfoin; for trees, it must be much deeper than for these, otherwise their roots, running but little below the surface of the ground, will extend their shoots to a great distance, and thus exhaust the strength of a large portion of soil. Trees are often found upon the side of mountains, which are almost entirely devoid of a covering of earth, but in this case the chinks and crevices of the rocks supply the place of earth, or rather the rocks are of so spongy and porous a nature, as to permit the roots to penetrate them. In the Cevennes and Limousin, the most beautiful chestnuts are planted upon granite and free-stone; and the famous vines of the Hermitage prosper in a soil of granite decomposed at the surface.”

Might not this be a useful hint in covering the barren sides of many of our New England hills, by planting among the *debris* which are broken from the tops? for we know that considerable excellent soil rests among the loose fragments, and moisture is longer retained than elsewhere. The grape flourishes in volcanic countries, among the loose and decomposing lava, with a luxuriance seldom equalled, and many of our native plants, as the *Rubi*, are found in great luxuriance in such places.

Again, on the subject of manures, are many important facts:

“The nutritive manures are those which contain juices or other substances, which, being dissolved in water, or otherwise divided to the most minute degree, are capable of being drawn into the organs of plants. All the vegetable and animal juices are of this description.”

“The most useful art, perhaps, in agriculture, and that which requires the most care, is the preparation of dungheaps. It requires the application of certain chemical principles, which it is not necessary for me to explain, since it is sufficient to point out to the agriculturist the rules by which he should be governed in his proceedings, without requiring of him an extensive knowledge of the theory upon which they are founded.

“Solid substances, whether animal, vegetable, or mineral, do not enter into plants unless they are previously dissolved into water, or are drawn in with that fluid in a state of extreme division.

“Animal and vegetable substances which are, by their nature, insoluble in water, may, by being decomposed, form new soluble compounds, capable of furnishing nourishment for plants.

“Animal and vegetable substances deprived by the action of water of their soluble particles, may, in the course of their decomposition, form new compounds susceptible of being dissolved.”

“The clippings and parings of horns form an excellent manure, of which the effect is prolonged

during a succession of years, owing to the difficulty with which water penetrates them, and the little tendency they have to ferment.

"A very good manure is likewise formed from wool. According to the ingenious experiments of M. Hatchett, hair, feathers, and wool are only particular combinations of gelatine with a substance analogous to albumen; water can only dissolve them by means of fermentation, which takes place slowly, and after a long time.

"One of the most surprising instances of fertile vegetation that I have ever seen, is that of a field in the neighborhood of Montpelier, belonging to a manufacturer of woollen blankets. The owner of this land causes it to be dressed every year with the sweepings of his workshops; and the harvest of corn and fodder which it produces are astonishing.

"It is well known that the hairs of wool transpire a fluid which hardens upon their surface, but which possesses the property of being easily soluble in water. This substance has received the name of animal sweat; the water in which wool has been washed contains so much of it, as to make it very valuable as a manure.

"A wool merchant in Montpelier, placed his wash-house for wool in the midst of a field, a great part of which he had transformed into a garden. In watering his vegetables, he had used no other water than that of the washings; and the beauty of his productions was so great, as to render his garden a place of general resort. The Genoese collect with care, in the south of France, all they can find of shreds and rags of woollen fabrics, to place at the foot of their olive trees."

"In the south of France, where they raise many silkworms, they make great use of the larvas, after the silk has been spun from cocoons. They are spread at the foot of the mulberry and other trees, of which the vegetation is in a languishing condition; and this small quantity of manure re-animates them surprisingly. Upon distilling some of these larvas, I found more ammonia than I have ever met with in any other animal matter."

The supposed phenomenon of the reappearance of seeds in lands very many years after sown, and hence the absurd theories of spontaneous generation, and the like, are thus overthrown by the true state of the vegetable vitality.

"Germination cannot well be carried on, unless the atmospheric air has access to the seed, which cannot be the case if the seed be buried too deeply in the ground, or if it be sown in a compact soil and closely covered over.

"It likewise follows, from these principles, that when the earth remains a long time, covered with standing water, the seeds must decay, and also, that a seed placed in dry earth cannot germinate unless it be moistened.

"The impossibility of a seed's germinating, when too deeply buried in the ground, explains why we sometimes see, after deep tilling, plants making their appearance, of the same kind as those which had been cultivated upon the soil several years before. The state of the earth, as it regards moisture, at the time of sowing, furnishes a reason independent of the action of heat, why seeds are a longer or shorter time in sprouting."

Influence of carbonic acid on vegetation:

"The pieces of wood which support the roof

of the long gallery which conducts to the beds of coal in the coal mines of Bousquet, in the department of Beziers, were loaded with that species of mushrooms which usually fixes itself upon the trunks of old trees; the entrance of the gallery is very light, but the light gradually diminishes till it is lost in total darkness. I was much struck, in passing through this gallery, with the different appearances presented by the mushrooms in the various degrees of light; those at the entrance were yellow, and their texture so compact that they could hardly be broken by the hand. As I advanced, the reddish yellow color grew gradually fainter, and the texture of the plants more soft and spongy, till at the bottom of the gallery, where a ray of daylight never penetrates, I found the mushrooms, though as light as those at the entrance, perfectly white, and nearly without consistency, so much so, that upon pressing them with the hand, they were found to yield much liquid, and but little fibrous matter. I filled several bottles with these, and took in my hands some of those from the Middle and entrance of the gallery. A comparative analysis of these various portions afforded me, from those which grew at the bottom of the gallery, only water saturated with carbonic acid, a small quantity of mucilage, and a little parenchymous fibre swimming in the liquid. The proportion of acid was much less, and that of ligneous fibre more considerable, in the mushrooms plucked from the middle and entrance of the gallery, particularly in the last. Those from the dark part of the gallery contained only the elements of nutrition not elaborated; whilst in the other, the process of assimilation was carried on more or less perfectly, in proportion as light and atmospheric air had access to them to facilitate vegetation; otherwise, as carbonic acid was most abundant in those plants which grew in darkness, their texture ought to have been the most thoroughly impregnated with it."

On the succession of crops, as superseding the old custom of suffering ground to lie fallow, in order to renovate it, we are told:

"A good system of cropping is the best guarantee of success that the farmer can have; without this, all is vague, uncertain and hazardous. In order to establish this good system of cropping, a degree of knowledge is necessary, which unhappily is wanting to the greater part of our practical farmers. I shall here state certain facts and principles, which may serve as guides in this important branch of agriculture."

Principle 1. All plants exhaust the soil.

"2. All plants do not exhaust the soil equally.

"3. Plants of different kinds do not exhaust the soil in the same manner.

"4. All plants do not restore to the soil either the same quantity or the same quality of manure.

"5. All plants do not suffer weeds to fill the soil equally.

From such principles carried into detail, the author lays down the following conclusions:

"1st. That however well prepared a soil may be, it cannot nourish a long succession of crops without becoming exhausted.

"2 Each harvest impoverishes the soil to a cer-

tain extent, depending upon the degree of nourishment which it restores to the earth.

"3d. The cultivation of spindle roots ought to succeed that of running and superficial roots.

"4th. It is necessary to avoid returning too soon to the cultivation of the same or of analogous kinds of vegetables, in the same soil.

"5th. It is very unwise to allow two kinds of plants, which admit of the ready growth of weeds among them, to be raised in succession.

"6th. Those plants that derive their principal support from the soil should not be sown, excepting when the soil is sufficiently provided with manure.

"7th. When the soil exhibit symptoms of exhaustion from successive harvest, the cultivation of those plants that restore most to the soil, must be resorted to."

Enough has been quoted to show the spirit and character of the book before us. We will only add, for the gratification of our floral and horticultural friends, that a very interesting North American plant bears the name of the author, we mean "*Chaptalia tomentosa*." (Ventenat)—R.

RULE FOR MEASURING CORN.

The correctness of this rule is well known; those who may hereafter have occasion to measure corn in wagons, carts or cribs, will find it much easier to observe the following rule, than the one usually resorted to:

RULE.—Measure correctly the length, breadth and depth of the cart or wagon body containing the corn; reduce the length, breadth, and depth to the lowest denomination, (viz. inches;) multiply the length by the breadth, and the product by the depth—then divide by 12, by 12, and by 12.

EXAMPLE.—Say a cart load.—Suppose the body be five feet two inches, that is sixty-two inches, in length, two feet four inches, or twenty-eight inches in breadth, and two feet one inch, or twenty-five inches in depth:

Length,	62	inches
Breadth,	28	do

496

124

1756	product	
Depth,	25	inches

8680

3472

Divide by 12)43400

by 12)3616

by 12)301

Which gives 25 feet 1 inch c. m.

It will be seen that the fractions are omitted; and by reference to the table below, it will appear that twenty-five cubic feet contains ten bushels and seven gallons of corn.

TABLE.		Bushel.	Gall.
Feet.			
1 c. ft. contains of corn in ear near	00	9 1/2	
2	-	00	6 1/2
3	-	1	2
4	-	1	6
5	-	2	1
6	-	2	4

7	-	-	-	-	-	3	0
8	-	-	-	-	-	3	3
9	-	-	-	-	-	3	7
10	-	-	-	-	-	4	2
11	-	-	-	-	-	4	6
12	-	-	-	-	-	5	1
13	-	-	-	-	-	5	5
14	-	-	-	-	-	6	1
15	-	-	-	-	-	6	4
16	-	-	-	-	-	6	7
17	-	-	-	-	-	7	3
18	-	-	-	-	-	7	6
19	-	-	-	-	-	8	2
20	-	-	-	-	-	8	5
21	-	-	-	-	-	9	1
22	-	-	-	-	-	9	4
23	-	-	-	-	-	10	0
24	-	-	-	-	-	10	3
25	-	-	-	-	-	10	7

Vincennes Gazette.

FRENCH MODE OF FATTENING CATTLE.

In some parts of France, according to an English writer on Agriculture, they fatten with maze, [Indian corn,] "but in order to render it tender, they pour boiling hot water upon it, cover it up close, and give to the cattle the same day, and in this way it is a most excellent fattener, both of cattle and poultry. But in order to make them fatten sooner and better, they give them every night, and sometimes of a morning, a ball of pork grease as large as an apple; they say this is both physic and food and makes them thrive the better.

"The fact of hog's grease being given, was confirmed at Souilliac; it is given to increase the appetite, and answers so well, the beasts perfectly devour their food after it, and their coats become smooth and shining. The most fattening food they know for a bullock, is walnut oil cake. All here give salt plentifully, both to cattle and sheep. And this practice is, more or less, universal through the whole kingdom.

"In Flanders, from Valenciennes to Orchies, for fattening beasts, and for cows, they dissolve linseed cake in hot water, and the animal drinks, not eats it, having various other food given at the same time, as hay, bran, &c.; for there is no point they adhere to more than always to give a variety of food to a fattening beast."

ON AGRICULTURE.

Agriculture, whether considered in reference to health, pleasure, moral influence, security, independence or respectability, will not suffer in comparison with any other employment in which mankind are engaged; and indeed, in most of these respects, it claims a decided pre-eminence over every other pursuit. Nothing is so well fitted to strengthen and invigorate the frame and constitution as exercise in the open air, or better calculated to avoid the inception or prevent and restrain the ravages of disease, than the hardiness induced by agricultural labors. The farmer is assailed by fewer temptations to vicious indulgence than the laborer in other occupations, and the nature and variety of his engagements, while they are productive of mental quietude and enjoyment, directly tend to teach him to "look through nature up to nature's God." Furnishing suste-

nance and the materials on which their industry is exerted to the manufacturing and commercial classes, he seems to originate every thing, and is in truth as independent of his fellows, as in civilized society it is possible for any individual composing the general aggregate to be.—*N. H. Patriot.*

AGRICULTURAL SCRAPS.

Great Corn Crops.—R. P. Currin, Esq. informs us that he had this year planted in corn, about eighty acres, which will yield on an average fifteen barrels to the acre. One acre produced eighteen barrels, and another fourteen and a half. Mr. B. B. Ford superintended his crop. Who can beat it?

Mr. C. H. Hines of this vicinity, has this year realized from sixteen acres of land, about two hundred barrels of corn, every ear of which was remarkably large and heavy. Old Williamson forever.

W. W. Review.

Fat Shoats.—There were killed in Foster, and brought to our market on Saturday, eight Pigs, fatted on the farm of Mr. Wm. Almy, the aggregate weight of which, when dressed, was 2148 pounds, the largest weighing 337, and the smallest 214 pounds.—*N. Courier.*

Silk.—Timothy Smith, of Amherst in this State, raised the present year about ten pound of reeled Silk for which he obtained a premium of ten dollars, at the Brighton Fair, and five dollars at Northampton. The silk was sent last week to Mr. Barrett of this city, who sold it for fifty-three dollars. The owner has thus realized about seventy dollars for nine pounds and twelve ounces of silk.—*Boston Courier.*

Silk.—In almost every direction we are glad to perceive an increased attention to the subject of cultivating mulberry trees, with a view to the increase of the manufacture of Silk. The subject is every day becoming more familiar to the farmers in the interior, and as a consequence, the desire of adventuring in a business that promises so much advantage is becoming apparent. On this subject the Virginia Herald observes:—*U. S. Gaz.*

"In the vicinity of our town, especially across the river where the soil though thin, is represented from its texture to be peculiarly favorable to the growth of the Mulberry, whose foliage forms the food of the worms, plantations of the tree are about to be established. It is apparent from the soberest calculation that an acre of land applied to this purpose, cannot return to the cultivator a less profit than the same quantity of cotton ground does in the South. And the amount of labor is much less. But it is evident, that, though every farmer may devote a very small portion of his land and labor with advantage to the production of silk, the cheapest and most profitable mode is to conduct the business on an extensive scale, and by associations formed for the purpose."

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BALTIMORE PRODUCE MARKET.

These Prices are carefully corrected every MONDAY.

	PER.	FROM	TO
BEANS, white field,.....	bushel.	2 50	—
CATTLE, on the hoof,.....	100lbs.	5 00	6 00
CORN, yellow,.....	bushel.	new	74a76
White,.....	"	do	14a76
COTTON, Virginia, extra,.....	pound.	18a	—
North Carolina,.....	"	—	—
Upland,.....	"	18a	20
FEATHERS,.....	pound.	37	40
FLAXSEED,.....	bushel.	1 25	1 37a
FLOUR&MEAL—Best wh. wh't fam.	barrel.	7 34	8 25
Do. do. baker's,.....	"	7a	7a
Do. do. Superfine,.....	"	7 00	—
SuperHow. st. in good de'd	"	6 62a	—
" wagon price,.....	"	6 50	—
City Mills, extra,.....	"	6 75	7 00
Do.	"	6 75	—
Susquehanna, firm&scarce	"	6 75	—
Rye,.....	"	5 00	5 25
Kiln-dried Meal, in hhds.	hhd.	19 50	20 00
do. in bbls.	bbl.	4 37	4 50
GRASS SEEDS, red Clover,.....	bushel.	5 00	5 75
Timothy (herds of the north)	"	2 75	3 25
Orchard,.....	"	2 25	3 00
Tall meadow Oat,.....	"	2 00	2 50
Herds, or red top,.....	"	1 00	1 25
HAY, in bulk,.....	ton.	—	15 00
HEMP, country, dew rotted,.....	pound.	6	7
" water rotted,.....	"	7	8
HOGS, on the hoof,.....	100lb.	7 00	7 50
Slaughtered,.....	"	7 00	7 50
HOPS—first sort,.....	pound.	12a	—
second,.....	"	10	—
refuse,.....	"	8	—
LIME,.....	bushel.	33	35
MUSTARD SEED, Domestic,.....	"	5 00	6 00
OATS,.....	"	42	45
PEAS, red eye,.....	bushel.	—	—
Black eye,.....	"	—	1 25
Lady,.....	"	—	—
PLASTER PARIS, in the stone,.....	ton.	—	5 50
Ground,.....	barrel.	1 25	—
PALMA CHRISTA BEAN,.....	bushel.	2 00	—
RAGS,.....	pound.	3	4
RYE,.....	bushel.	88	90
Susquehanna,.....	none	—	—
TOBACCO, crop, common,.....	100 lbs	5 00	5 50
" brown and red,....	"	5 00	7 00
" fine red,.....	"	7 00	9 00
" wraperry, suitable	"	—	—
for segars,.....	"	5 00	10 00
" yellow and red,....	"	6 00	8 00
" good yellow,.....	"	8 00	12 00
" fine yellow,.....	"	12 00	16 00
Seconds, as in quality, ..	"	4 75	5 00
" ground leaf, ..	"	5 00	8 00
Virginia,.....	"	6 00	—
Rappahannock,.....	"	—	—
Kentucky,.....	"	8 00	14 00
WHEAT, white,.....	bushel.	1 40	1 45
Red,.....	"	1 35	1 40
WHISKEY, 1st pf. in bbls.....	gallon.	37	37a
" in hhds.....	"	33a	—
" wagon price,.....	"	30	—
WAGON FREIGHTS, to Pittsburgh, ..	100 lbs	1 50	—
To Wheeling, ..	"	1 75	—
WOOL, Prime & Saxon Fleeces, ..	pound.	55 to 68	30 to 32
Full Merino,.....	"	48	55 28 30
Three fourths Merino,.....	"	45	48 26 28
One half do.....	"	40	45 24 26
Common & one fourth Meri.	"	36	40 22 24
Pulled,.....	"	38	40 23 24

RUFFIN ON CALCAREOUS MANURES, SECOND EDITION, just received at this office.

ALSO,
A few pounds of the celebrated SKINLESS OATS, price 50 cents per lb. said to produce 80 bushels per acre.
R. SINCLAIR, jr. Seedsman,
connected with this office
oc 13 2t

BALTIMORE PROVISION MARKET.

	PER.	FROM.	TO.
APPLES,.....	barrel.		
Bacon, hams, new, Balt. cured.....	pound.	11	
Shoulders,.....do.....	"	10	
Middlings,.....do.....	"	8½	9
Assorted, country,.....	"	7	8
BUTTER, printed, in lbs. & half lbs.	"	18½	25
Roll,.....	"	20	
CIDER,.....	barrel.		
CALVES, three to six weeks old.....	each.	3 00	6 00
Cows, new milch,.....	"	17 00	30 00
Dry,.....	"	8 00	12 00
COAR MEAL, for family use,.....	100lbs.	1 68½	1 75
CHOP RYE,.....	"	1 81	1 87
EGGS,.....	dozen.		
FISH, Shad, No. 1, Susquehanna,.....	barrel.	7 75	
No. 2,.....	"	6 75	
Herrings, salted, No. 1,.....	"	4 00	4 12½
Mackerel, No. 3,.....	"	5 75	
Cod, salted,.....	cwt.	3 00	35 0
Lard,.....	pound.	10	10

BANK NOTE TABLE.

Corrected for the Farmer & Gardener, by Samuel Winchester, Lottery & Exchange Broker, No. 94, corner of Baltimore and North streets.

U. S. Bank,.....	VIRGINIA.
Branch at Baltimore,.....do	Farmers Bank of Virginia \$a2
Other Branches,.....do	Bank of Virginia,.....do
MARYLAND.	Branch at Frederickburg do
Banks in Baltimore,.....par	Petersburg,.....do
Hagerstown,.....do	Norfolk,.....do
Frederick,.....do	Winchester,.....do
Westminster,.....do	Lynchburg,.....do
Farmers' Bank of Mary'd, do	Danville,.....do
Do. payable at Easton,.....do	Bank of the Valley,.....do
Salisbury,.....5 per ct. dis.	Branch at Romney,.....\$
Cumberland,.....do	Do. Charlestown, do
Millington,.....do	Do. Leesburg,.....do
DISTRICT.	Wheeling Banks,.....1a2
Washington,.....do	Ohio Banks, generally 2a3
Georgetown,.....do	New Jersey Banks gen. 1a2
Alexandria,.....do	New York City,.....1a
PENNSYLVANIA.	New York State,.....2a3
Philadelphia,.....1a	Massachusetts,.....2a2
Chambersburg,.....2a	Connecticut,.....2a2
Gettysburg,.....do	New Hampshire,.....2a2
Pittsburg,.....1a2	Maine,.....2a2
York,.....1a	Rhode Island,.....2a2
Other Pennsylvania Bks. 1a2	North Carolina,.....2a3
Delaware [under \$5],.....3a4	South Carolina,.....2a3
Do. [over \$5],.....1a2	Georgia,.....3a3
Michigan Banks,.....5a	New Orleans,.....4
Canadian do.....5a	

WHITE TURKEYS.

A few pair of White Turkeys would be purchased at the Agricultural Repository in Light near Pratt street, by do 29 ROBERT SINCLAIR Jr. 3t.

SAXONY RAMS.

The editor of the Farmer and Gardener has for sale 2 full blooded Saxony RAMS, and 2 ¾ blooded do. These sheep are of a family remarkable for their fine fleece, their wool always commanding the best prices in the market.

ALSO

The bull *Brilliant*, a large sized animal of the Improved Durham Short-horn breed. He is red and white; was got in England, and calved in Frederick county, Md., on the 12th May 1829. His dam was Matchless, got by Favorite, (purchased at the sale of the late R. Colling, a celebrated breeder) son of Favorite, dam by H. Allison's Gray bull, sire Orlando, that died on the passage from Liverpool, out of Rosina, from Yorkshire, that gained the highest prize premium of ten sovereigns at a Cattle show in Manchester, England. no 3

FOR SALE ON MODERATE TERMS.

THE editor of the *Farmer and Gardener* has for sale two most beautiful Devonshire Bulls, rising three years of age each, of pure and celebrated blood. Also, one Bull 4 years old, a cross between a full bred Durham bull and a pure Devon cow. This noble animal combines in a remarkable degree the good points of both breeds. To gentlemen of the south who may desire to improve their stocks of cattle, the present is an opportunity rarely to be met with. All letters to the editor upon the subject must be post paid. do 29

THE SALMAGUNDI,
AND NEWS OF THE DAY.

Embellished with a multitude of Comic Engravings.

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